

Amendments to the Claims: This listing of Claims replaces all previous versions.

1. (Previously Presented) A method for reducing the level of acrylamide in roasted cocoa beans, comprising reducing the level of asparagine in cocoa beans by adding an asparagine-reducing enzyme to the cocoa beans.
2. (Canceled).
3. (Previously Presented) The method of claim 1, wherein said asparagine-reducing enzyme is asparaginase.
4. (Previously Presented) The method of claim 1, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.
5. (Currently Amended) A product comprising treated roasted cocoa beans, wherein the level of acrylamide in said product is reduced by at least about 10% when compared to conventionally processed cocoa beans.
6. (Currently Amended) The product of claim 5, wherein the level of acrylamide in said product is reduced by at least about 30% when compared to conventionally processed cocoa beans.
7. (Currently Amended) The product of claim 6, wherein the level of acrylamide in said product is reduced by at least about 50% when compared to conventionally processed cocoa beans.
8. (Currently Amended) The product of claim 7, wherein the level of acrylamide in said product is reduced by at least about 70% when compared to conventionally processed cocoa beans.
9. (Currently Amended) The product of claim 8, wherein the level of acrylamide in said product is reduced by at least about 90% when compared to conventionally processed cocoa beans.
10. (Original) The product of claim 5, wherein said product is cocoa powder.
11. (Original) The product of claim 5, wherein said product is chocolate candy.
12. (Original) The product of claim 5, wherein said product is a candy bar.
13. (Original) The product of claim 5, wherein said product is a cocoa beverage.
14. (Original) A dark cocoa powder comprising less than about 350 ppb acrylamide.
15. (Original) The powder of claim 14, comprising less than about 250 ppb acrylamide.
16. (Original) The powder of claim 15, comprising less than about 100 ppb acrylamide.
17. (Currently Amended) An article of commerce comprising:
  - (a) a product comprising treated roasted cocoa beans, wherein said roasted cocoa beans have a reduced level of acrylamide when compared to conventionally processed cocoa beans;
  - (b) a container for containing the product; and
  - (c) a message associated with the container,

wherein said message associated with the container informs the consumer that the product has a reduced level of acrylamide.

18. (Original) The article of claim 17, wherein said message informs the consumer that the product is low in acrylamide.